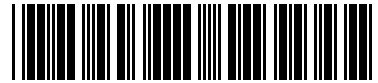




FI-3481

Date: 10/30/2023	Time in: 12:57	License/Permit # 0	Est. Type SD	Risk Category SD	Page <u>1</u> of <u>2</u>																																																																																																																																																																																																																		
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other		TOTAL/SCORE		85																																																																																																																																																																																																																			
Establishment Name: Patio's Pizza		Contact/Owner Name: Hamza Mihem				Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>0</u>																																																																																																																																																																																																																	
Physical Address: 9900 US-380		Pest control : NA				Grease trap : NA																																																																																																																																																																																																																	
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<p>Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> in appropriate box for R</p>																																																																																																																																																																																																																							
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FI-3481



Establishment Name: Palio's Pizza	Physical Address: 9900 US-380	City/State: Cross Roads, TX	License/Permit # 0	Page __ of __ 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
prep cooler	37°F				
storage cooler	35°F				
freezer	2°F				
cooked noodle	36°F				
pasta sauce	35°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
10	Observed dish machine operating at 0ppm CL at time of inspection. Manager will call company for service and email service report to bradley@instantinspector.com. The facility can use the 3 compartment sink until dish machine is operating properly.
21	CFM required on site during operational hours. Certify additional staff to ensure coverage of all shifts. CFM not on site at time of inspection.
22	All food handling employees shall complete a Texas accredited food handler certification within first 30 days of employment.
28	Date label temperature controlled foods with numerical date, not to exceed 7 days from preparation date.
32	Resurface cutting boards on main prep line. Deep cuts prevent the food contact surface from being properly sanitized.
34	Remove hanging fly strips from kitchen - not approved pest control.
38	Observed frozen thawing foods on counter tops and on top of oven; Proper thawing is completed in refrigeration, under running water, or as part of the cooking process.
42	Clean inside prep coolers/storage coolers of light food debris build up.
45	Replace damaged ceiling tile in kitchen - observed hole in ceiling tile above mop sink.

Received by: (signature)	Print: Hamza Milhem	Title: Person In Charge/ Owner Manager
Inspected by: (signature)	Print: Bradley Strange, REHS/RS/C...	Samples: Y <input type="radio"/> N <input checked="" type="radio"/> # collected N/A